Garlic Parmesan Cheeseburger Bombs

Crispy garlic-buttered dough surrounds cheesy beef for a shareable, irresistible snack or meal.

Ingredients:

→ Burger Filling

01 - 450 g ground beef
02 - Salt to taste
03 - Freshly ground black pepper to taste
04 - Garlic powder to taste
05 - Onion powder to taste
06 - 15 ml Worcestershire sauce
07 - 120 g shredded cheddar or mozzarella cheese
08 - Optional: diced crispy bacon
09 - Optional: chopped pickles
10 - Optional: caramelized onions

→ Dough Wrapping

11 - 1 tube refrigerated biscuit or pizza dough, cut into 8–12 rounds and flattened to 10 cm diameter

→ Garlic Parmesan Topping

12 - 28 g unsalted butter, melted
13 - 5 g minced garlic or garlic powder
14 - 15 g freshly grated Parmesan cheese
15 - Chopped fresh parsley for garnish (optional)

Instructions:

01 - In a large skillet over medium heat, cook the ground beef until evenly browned and no pink remains. Drain excess fat. Season the cooked beef with salt, pepper, garlic

powder, onion powder, and Worcestershire sauce. Set aside to cool completely.

02 - Once the beef mixture is cooled, fold in the shredded cheese and any optional add-ins such as bacon, pickles, or caramelized onions. Mix until the filling is evenly combined.

03 - Flatten each piece of dough into a 10 cm circle. Place 1–2 tablespoons of the cooled beef and cheese mixture in the center of each round. Gather the edges and pinch tightly to seal, forming a ball.

04 - Position the filled dough balls seam-side down on a parchment-lined baking tray, spacing evenly. Combine melted butter and minced garlic, then generously brush over the tops. Sprinkle with Parmesan cheese.

05 - Preheat oven to 190°C. Bake for 15–18 minutes or until the dough is cooked through and golden brown.

06 - As soon as they are removed from the oven, brush with any remaining garlic butter and garnish with chopped fresh parsley if desired. Serve warm with preferred dipping sauces such as ranch, garlic aioli, or spiced mayonnaise.

Notes:

01 - Allow the beef mixture to cool before adding cheese to prevent melting and separation.

02 - Sealing the dough well prevents cheese from leaking during baking.